

**WI FCCLA**  
**Food Safety and Work-Place Safety Suggestions for All Food Service Events**

**Notes on Packing**

Use a plastic tote or box (such as Rubbermaid or Lexan) that is able to be washed and sanitized, to carry your equipment. **DO NOT use a cardboard box**, which may contaminate clean utensils and small wares. To make packing easier, nest equipment as much as possible and use kitchen towels and dish clothes to cushion items.

**Reason for change:** cardboard boxes **cannot** to be used as containers for equipment. Cardboard can be contaminated by dust, insects, rodents and spatter, which in turn can cross-contaminate clean and sanitized small wares.

**Attire:**

- A clean chef jacket or light shirt with washable pants or a commercial uniform.

**Reason for change:** a professional kitchen worker would never be allowed to wear a skirt, due to workplace safety concerns. All students should wear chef pants if possible or washable pants if chef pants are not available.

- A chef toque (hat), baker/chef flat top cap, beret or other appropriate industry attire that restrains hair should be worn

**Reason for wording change:** the Wisconsin Food Code requires that hair be restrained. Proper industry attire does not need to “cover” the hair, just restrain it.

- No jewelry

**Reason for change:** The Wisconsin Food Code does not allow for any jewelry on the hands or arms, with the exception of a plain wedding band. Watches and medical alert bracelets are not allowed. (People may wear medical alert necklaces.) The Code does not prohibit wearing other jewelry.

Professional chef competitions have a clock in each competition area to compensate for the prohibition on watches.